

# Boal Madeira 10 Years Old

JUSTINO'S MADEIRA WINES, MADEIRA, PORTUGAL



## HARVEST & VINTAGE NOTES

**VINEYARD LOCATIONS:** Calheta, Estreito da Calheta, Arco da Calheta, Estreito de Câmara de Lobos and Campanário.

**SOIL TYPE:** Several mixtures of basalt, trachytes and trachydolerites, tufa, scoria and conglomerates.

**CLIMATE:** Avg temps of 72°F in the summer and about 61°F during the winter. With its mild humidity, the island weather is classified as subtropical with variations in temperature, humidity, and rainfall according to altitude.

**VINE TRAINING SYSTEM:** Espalier or Latada (traditionally low trellises formed by wire horizontal structures laid over trellis post, usually wood or iron)

**HARVEST:** Harvested manually mid-September to mid-October in several weekly selections according to grape ripeness.

**VINIFICATION:** Grapes are destemmed, crushed and pressed. The must ferments at controlled temperature (61°F to 64°F) in stainless steel tanks. Fermentation is stopped after 4-5 days by addition of neutral grape spirit (96% minimum) in order to maintain desired sweetness. Vinification is made in strict accordance with traditional methods.

**AGING:** Aged in American and French oak cask in the traditional “Canteiro” system. After aging, it is raked, fined and filtered before the blend was assembled and bottled.



ESTABLISHED 1870

**JUSTINO'S**  
MADEIRA WINES

**WINEMAKERS:** Dina Luís and Juan Teixeira

**GRAPES:** Boal

**ALCOHOL:** 19%

**RESIDUAL SUGAR:** 89.8 g/L

**TOTAL ACIDITY:** 9.60 g/L  
as tartaric acid

**RECOMMENDED SERVING TEMPERATURE:** 60°F-65°F

**STORAGE:** Store upright, away from light, at a steady temperature

